

LE PAIN QUOTIDIEN

Bakery & Restaurant

Specials

Avocado Toast

hand-mashed avocado, citrus cumin salt, chia seeds

with organic Mahjoub extra virgin olive oil

570cal 11.99

+ organic egg* 80cal 2.99 + Catsmo smoked salmon* 50cal 4.49

Organic Winter Porridge

oatmeal, buckwheat, carrot, coconut yogurt,
apple compote, cinnamon and Crunola®

410cal 8.99

Breakfast & Brunch

Baker's Breakfast

half avocado toast, organic soft-boiled egg*,
marinated kale, and fresh fruit

400cal 14.49

+ Catsmo smoked salmon* 50cal 4.49

Sunny Side Breakfast Bowl

organic sunny-side-up egg*, organic quinoa, farro,
roasted Brussels sprouts and sweet potatoes,
avocado, kale, arugula, and red cabbage

540cal 12.99

Petit Déjeuner

croissant or pain au chocolat, basket of
freshly baked organic breads,
orange juice, and hot beverage of choice

630-890cal 12.49

+ organic soft-boiled egg* 80cal 2.99

Breakfast Sandwich

organic egg*, avocado, and cheddar
on a brioche roll with chipotle aioli,
served with seasonal green salad

610cal 9.99

+ Zoe's bacon 40cal .99

Toasted Ham & Gruyère Croissant

served with seasonal green salad

500cal 7.79

+ organic egg* 80cal 2.99

Fresh Fruit Salad

120-220 cal 6.79 / 8.99

Organic Eggs

served with seasonal green salad 190-370cal

Skillet Eggs*

Avocado & Crispy Onion or
Zoe's bacon & Scallion

240-280cal 12.99

Soft-Boiled Egg(s)*

80-160cal 5.29 / 8.99

Scrambled Eggs* 380cal 10.99

Mushroom Frittata

shiitake, button, and cremini mushrooms,
goat cheese, and arugula,

served with a small green salad

350cal 11.99

Omelettes

substitute organic egg whites + 1.99

Avocado & Tomato

360cal 12.99

Ham & Gruyère

430cal 13.99

Goat Cheese & Mushroom

400cal 12.99

Smoked Salmon* & Scallion

370cal 14.99

Side of Zoe's All Natural Bacon

nitrate, nitrite & antibiotic free

150cal 3.99

Side of Chicken Sausage

270cal 3.99

Smoked Salmon Breakfast*

Catsmo smoked salmon, organic
soft-boiled egg, ricotta, and wild capers,
served with organic rye bread

470cal 15.49

Dragon Fruit Smoothie Bowl

coconut yogurt, fresh berries,
banana, chia seeds, and granola

470cal 10.29

Warm Belgian Waffle

with fresh berries

430cal 7.49

+ warm Belgian chocolate 60cal .99

Organic Dutch Mini-Pancakes

with maple butter and powdered sugar

520cal 7.49

+ organic bananas 30cal .99

+ fresh berries 30cal 1.99

Organic Steel-Cut Oatmeal

banana, and walnut, with maple syrup

390-440cal 7.49

fresh berries 280-330cal 8.49

Granola Parfait

organic Greek yogurt, organic granola
with organic banana and fresh berries

430cal 9.49

+  substitute organic coconut yogurt 630cal + 1.49

Bakery

ask your server about our full bakery selection

Croissant

270cal 3.99

Pain au Chocolat

320cal 4.29

Berry Muffin

440cal 4.29

Matcha Muffin

480cal 4.29

*Consuming raw or undercooked ingredients may increase your risk of food borne illnesses

2,000 calories a day is used for general nutrition, but calorie needs vary. Additional nutritional information available upon request.

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREENUTS, MILK, SOY, FISH and SHELLFISH.



Vegan Please let your server know if you have any food allergies.

Specials

Three Bean Chili

red, pinto, and black beans, sweet corn,
bell peppers, green chilis and
slow-simmered tomatoes
310cal 10.99

Roasted Tomato & Ricotta Toast

on organic five grain bread drizzled with
Mahjoub harissa-honey
560cal 10.99

Forager Bowl

mixed greens, potatoes, mushrooms,
buckwheat, red cabbage, and black sesame
seeds, with miso vinaigrette
420cal 12.99

Salads

served with our organic bread
200cal

Zucchini Noodle Pad Thai

red pepper, cabbage, arugula, toasted cashews,
cilantro, and sesame-cashew dressing
230cal 13.49
+ organic grilled chicken 80cal 3.49

Warm Grain Bowl

organic quinoa, farro, roasted sweet potatoes,
Brussels sprouts, kale, arugula, spiced pecans,
fresh goat cheese, and vinaigrette
700cal 14.99
+ organic grilled chicken 80cal 3.49

Grilled Chicken Cobb

avocado, bacon, organic hard-boiled egg,
blue cheese, tomato, seasonal greens, and
smoked tea vinaigrette, made with
organic antibiotic-free chicken
600cal 16.49

Smoked Salmon Bowl*

Catsmo smoked salmon, spring greens,
organic Greek yogurt, zucchini spirals,
avocado, basil oil, capers, scallions, tomato,
fennel, dill, and lemon
230cal 16.79

Lentil & Avocado

carrot, radish, fennel, tomato, arugula, flax
seeds, scallions, and basil vinaigrette
630cal 13.99
+ Catsmo smoked salmon* 50cal 4.49

Quinoa Taboulé

organic quinoa, chickpeas, avocado,
arugula, and basil vinaigrette
640cal 13.99

Tartines

our Belgian open-faced sandwiches on organic
whole wheat sourdough

Avocado Toast

hand-mashed avocado, citrus cumin salt,
chia seeds with organic Mahjoub
extra virgin olive oil
570cal 11.99
+ organic egg* 80cal 2.99
+ Catsmo smoked salmon* 50cal 4.49

Tuna Niçoise

sustainably line-caught and hand-packed tuna,
organic hard-boiled egg, hummus, capers,
fresh herbs, and basil oil
590cal 13.79

Roasted Turkey & Avocado

radish, cucumber, arugula, and vinaigrette
540cal 13.79

Smoked Salmon*

Catsmo smoked salmon, avocado,
scallions, and dill
550cal 15.99

Organic Grilled Chicken & Smoked Mozzarella Melt

arugula, tomato salsa, and basil oil
660cal 15.29

Plates

Croque Monsieur

all-natural ham and Gruyère tartine on
organic whole wheat sourdough
940cal 14.79
+ organic sunny-side-up egg* 90 cal 2.99

Quiche Lorraine

all-natural ham, Gruyère and leeks
590cal 13.99

Broccoli Cheddar Quiche

heavy cream, and white pepper
580cal 13.49

Baker's Lunch

soup of the day, half avocado toast,
and quinoa taboulé salad
750cal 15.99
+ substitute chicken soup 170cal .99

Soups

Served with our organic bread
80-200 cal

Chicken Soup

vegetables and organic quinoa, served
with organic Mahjoub harissa
170-280cal 6.99 / 9.99

Organic Soup of the Day

ask your server for today's soup
60-420cal 5.99 / 8.99

Our founder Alain Coumont has always believed that food should be simple, nourishing and delicious. That is why we source ingredients that are local or organic whenever possible. Look for ingredients on our menu such as organic eggs, ethically raised, antibiotic-free chicken, authentic Swiss Gruyère cheese, and organic coffee & teas.

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